

Belgian Blond Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **19**
- SRM **6**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (61.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (23.1%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |